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U. S. DEPARTMENT OF AGRICULTURE,

BUREAU OF ANIMAL INDUSTRY,

ANIMAL HUSBANDRY DIVISION.

PRESERVING EGGS IN WATER-GLASS SOLUTION AND LIMEWATER.

DURING the spring and early summer, when eggs are abundant and reasonable in price, attention should be given to preserving them for winter use. Fresh eggs properly preserved may be kept for 8 to 12 months in excellent condition and used with good results.

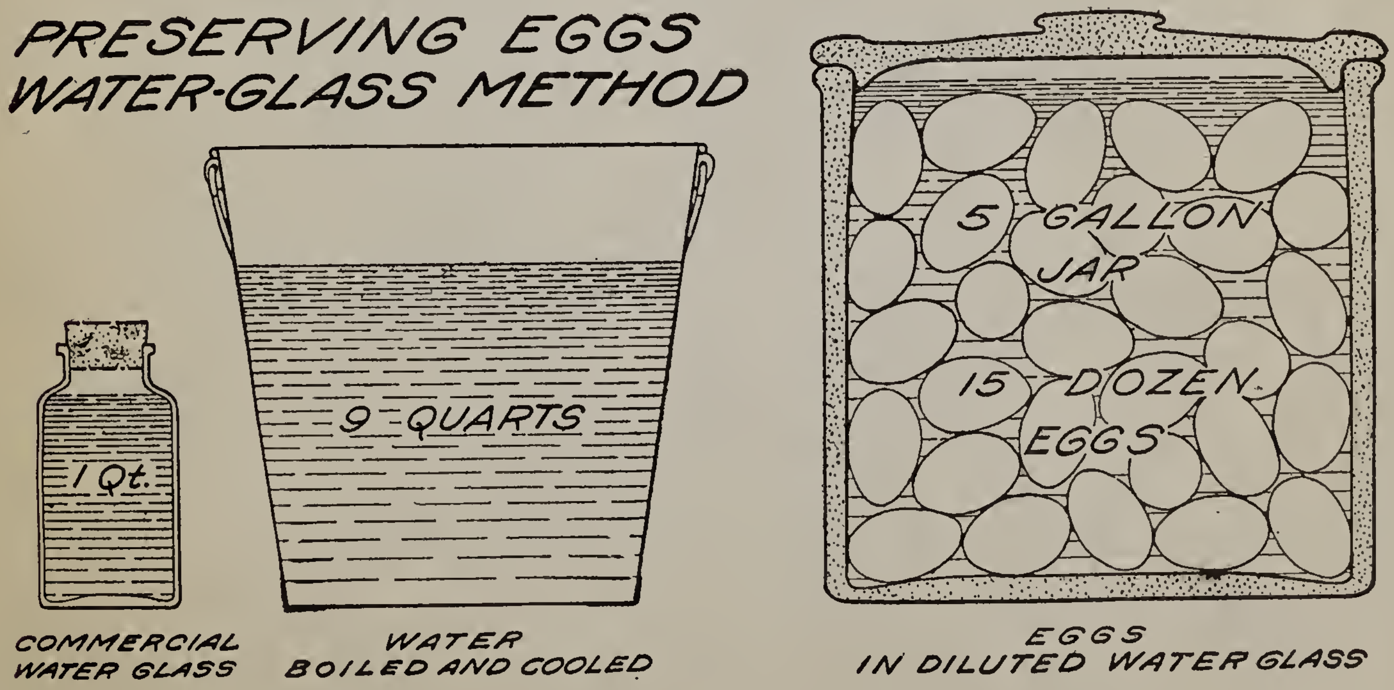
Eggs laid during April, May, and early June have been found to keep better than those laid later in the season.

If satisfactory results are to be obtained, the eggs should be *fresh* and *clean* and, if possible, infertile. Eggs that float when placed in the solution are not fresh and therefore can not be preserved. When an egg is only slightly soiled, a cloth dampened with vinegar can be used to remove such stains. Under no circumstances should badly soiled eggs be used for preserving; if put into the jar while dirty they will spoil, and washing removes a protective coating which prevents spoiling.

WATER-GLASS METHOD.

A good method for the preservation of eggs is the use of sodium silicate, or water glass. If the price of sodium silicate is about 30 cents a quart, eggs may be preserved at a cost of approximately 2 cents a dozen. It is not desirable to use the water-glass solution a second time.

Use 1 quart of sodium silicate to 9 quarts of water that has been boiled and cooled. Place the mixture in a 5-gallon crock or jar. This will be sufficient



to preserve 15 dozen eggs and will serve as a guide for the quantity needed to preserve larger numbers of eggs.

(1) Select a 5-gallon crock and clean it thoroughly, after which it should be scalded and allowed to dry.

(2) Heat a quantity of water to the boiling point and allow it to cool.

(3) When cool, measure out 9 quarts of water, place it in the crock, and add 1 quart of sodium silicate, stirring the mixture thoroughly.

(4) The eggs should be placed in the solution. If sufficient eggs are not obtainable when the solution is first made, additional eggs may be added from time to time. Be very careful to allow at least two inches of the solution to cover the eggs at all times.

(5) Place the crock containing the preserved eggs in a cool, dry place, well covered to prevent evaporation. Waxed paper covered over and tied around the top of the crock will answer this purpose.

LIME METHOD.

When water glass can not be obtained, the following method may be used in its stead. Many consider this method entirely satisfactory, though instances are known where eggs so preserved have tasted slightly of lime.

Dissolve 2 or 3 pounds of unslaked lime in 5 gallons of water that has previously been boiled and allowed to cool, and allow the mixture to stand until the lime settles and the liquid is clear. Place *clean, fresh* eggs in a clean earthenware crock or jar and pour the clear limewater into the vessel until the eggs are covered. At least 2 inches of the solution should cover the top layer of eggs. Sometimes a pound of salt is used with the lime, but experience has shown that in general the lime without the salt is more satisfactory.

USING PRESERVED EGGS.

Fresh, clean eggs, properly preserved, can be used satisfactorily for all purposes in cooking and for the table. When eggs preserved in water glass are to be boiled, a small hole should be made in the shell with a pin at the large end before placing them in the water. This is done to allow the air in the egg to escape when heated so as to prevent cracking.

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